

Savigny-Lès-Beaune Les Planchots 2018

Balance and maturity are the two words that come to mind when Savigny's vineyards are mentioned.
They are located three kilometres north of Beaune.

TASTING NOTES

The color is garnet red. The nose exudes powerful aromas of small red fruits, as well as a predominant blackcurrant note. There are also some smoky and vanilla notes. On the palate, this very elegant wine reveals melted tannins.



ORIGIN

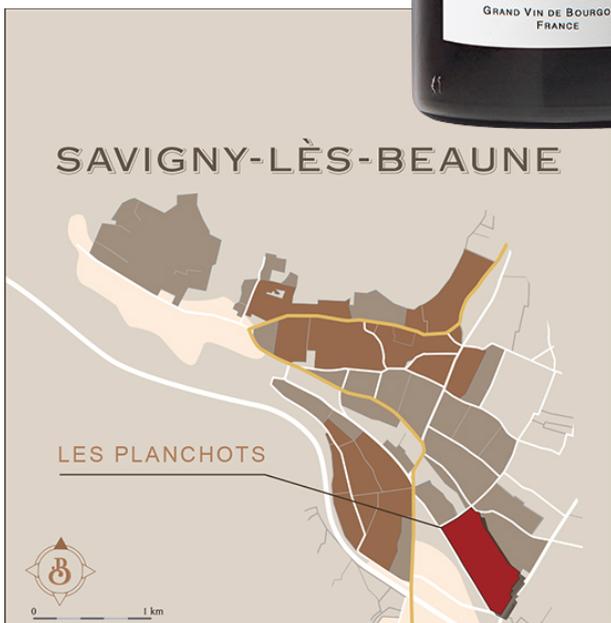
This appellation boasts 180 ha of "Village" appellation. Savigny's vineyards form a V-shape and are located at the meeting place of a valley and the plain, offering some of the most picturesque scenery in the Côte d'Or. The climate "Les Planchots" is located at the entrance to the Savigny-Lès-Beaune valley, close to the national road. The Rhoin river runs through the middle of the plot. Planchot is the Burgundian derivative of Planche (from late Latin Planca). Since the Middle Ages, one has called Planche a footbridge, a little bridge made with planks enabling people and animals to cross a river on foot.

VITICULTURE

Grape variety: pinot noir
Soils: mostly marly and fairly deep.
Orientation: South
Surface area under vine: 0.3285 ha
Pruning: Guyot system
Yield: 46 hL/ha
Average age of the vines: 50 years old.

VINIFICATION

Harvest date: 8 September 2018.
The grapes were handpicked. They were sorted a first time in the vineyard and again on the sorting table when they arrived at the winery.
At the winery: The grapes were 50% destemmed and were gravity-fed into tanks. Maceration lasted a total of 15 days including 3 days of cold maceration (12°C). Fermentation used indigenous yeasts only (no additives such as enzymes or tannins were used). 4 punchings of the cap. Vinification without sulfur.



JEAN-CLAUDE BOISSET

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AGEING

Maturation: aged for 16 months with no racking or stirring to bring out all of this wine's minerality. 30% new French oak barrels.

Barrels: Oak of French origin toasted at low temperatures for a long time to impart a subtle, delicate touch of oak were used.

BOTTLING

Bottling: the wine was bentonite fined and very gently filtered before being bottled using gravity in March 2020. Number of bottles: 2,036.

VINTAGE

2018, abundance and excellence

After a winter that was almost too mild, the vintage was notable for two contrasting periods. Spring was sunny and totally devoid of frost, despite some localized episodes of hail, which had major impact on certain plots on the Côte de Nuits, which were hit in June. Then the summer was dry and hot, blocking the ripening process in places. Picking began early, with exceptionally abundant fruit in tip-top condition, offering the potential for some very fine wines. Ageing potential: from 5 to 10 years.



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